

L'ERMITA

TO SHARE

PATATAS BRAVAS 6.90

RUSSIAN SALAD L'ERMITA STYLE 7.90

IBERIAN HAM CROQUETTES. 6U. 8.70

OX CROQUETTES. 6U. 9.80

FRIED PORK EAR WITH TRADITIONAL BRAVA SAUCE 11.90

ANCHOVIES FROM L'ESCALA IN VINEGAR WITH OLIVES AND EXTRA VIRGIN OLIVE OIL 9.90

HOMEMADE COD FRITTERS WITH OLIVE TAPENADE MAYO 12.90

ANDALUSIAN-STYLE CALAMARI WITH SOY AND LIME MAYO 13.90

PULLED PORK TACOS WITH AVOCADO, JALAPEÑO, AND PICKLED ONION. 1U. 5.50

FRIED EGGS WITH POTATOES AND FRESH TUNA TARTARE WITH ITS DRESSING 19.90 / WITH IBERIAN HAM 15.90

FLATBREAD WITH IBERIAN HAM, SUN-DRIED TOMATO, BRIE, AND ARUGULA 15.90

CFLATBREAD WITH PISTACHIO MORTADELLA, BURRATA, AND OLIVE OIL 15.90

FLATBREAD WITH ESCALIVADA, ROMESCO SAUCE, AND SMOKED SARDINE 15.90

CATALAN CHEESE BOARD WITH FRESH FRUIT, QUINCE JELLY, AND BREADSTICKS 16.90

IBERIAN HAM SERVED WITH TOMATO BREAD 21.00

COCA BREAD WITH TOMATO 3.90

GRILLED

ROCK MUSSEL 11.50

COCKLES 8.70

WEDGE CLAMS 9.80

SOMETHING FRESH

TRADITIONAL SALMOREJO WITH SARDINE, IBERIAN HAM, AND BOILED EGG 8.50

SEASONAL TOMATO CARPACCIO DRESSED WITH ONION AND PICKLES 10.90

FLAME-GRILLED EGGPLANT SALAD WITH CREAMY GOAT CHEESE, WALNUTS, AND HONEY MUSTARD VINAIGRETTE 12.90

BURRATA WITH HOMEMADE RED PESTO, KALAMATA OLIVES, NUTS, AND ARUGULA 13.90

100% IBERIAN PORK SHOULDER CARPACCIO WITH VITELLO TONNATO SAUCE, PARMESAN, AND FRIED CAPERS 14.90

MEAT

TRADITIONAL "CAP I POTA" 14.50

MEATBALLS WITH CUTTLEFISH 14.90

100% IBERIAN PORK FAN, FRESH HERB CHIMICHURRI, POTATOES, AND PEPPERS 18.90

BEEF TATAKI WITH ITS DRESSING 25.90

FISH

COD FILLET WITH "SANFAINA" AND OLIVE TAPENADE 19.90

ROASTED OCTOPUS WITH POTATO AND PARMESAN PARMENTIER, AND ITS SEASONING MIX 21.90

LROASTED SEA BASS "A LA ESPALDA" WITH WRINKLED POTATOES AND FRIED PADRÓN PEPPERS. FOR 2 PEOPLE 39.00

DESSERTS

CHEESECAKE 6.90

CHOCOLATE CAKE 6.90

CREMA CATALANA 5.00

OSMOTIZED PINEAPPLE WITH COCONUT ICE CREAM AND CITRUS ZEST 5.90

ICE CREAMS 5.90